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Graham Beck Cuvée Clive 2011

An exceptionally complex, yet subtle MCC - approachable and round with the potential to age, remarkably versatile with food. It has undoubtedly achieved all the fundamental prerequisites that a prestige cuvée should have.

Remarkably versatile with food.



variety : Chardonnay | 80% Chardonnay, 20% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Robertson
analysis : **alc :** 12.6 % vol **rs :** 4.9 g/l **pH :** 3.19 **ta :** 6.8 g/l
type : Sparkling **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

2017 SAWI Awards - Platinum

Our most prestigious and exclusive Cap Classique yet, the Cuvée Clive is testimony to our reputation as a world class producer of MéthodeChampenoise style wines and a culmination of meticulous planning, unbridled passion and the pursuit of the perfect bubble.

in the vineyard : Chardonnay selected from clones 548 and 277 on the rich limestone vineyards in Robertson, producing 8 tons/ha. Pinot Noir clone PN3 planted on Table Mountain Sandstone in Firgrove, producing 7 tons/ha.

about the harvest: Both varietals are hand-picked; Chardonnay at 19.5°B for fruit and elegance and Pinot Noir at 20°B for complexity and length of flavour.

in the cellar :
CELLAR: Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT: Both Chardonnay and Pinot Noir are whole bunched pressed, separately. Only the highest quality juice (tête de cuvée) was settled overnight and then fermented in stainless steel at 16°C, with a small portion of Chardonnay fermented in specific Piece Champenoise (205L) oak barrels. After fermentation the portions were carefully selected to show the minerality, elegance and finesse. It was then bottled for the secondary bottle fermentation with a minimum of 60 months yeast contact before disgorgement.

House of Graham Beck

Robertson
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GRAHAM BECK
MÉTHODE CAP CLASSIQUE